

## ZME: Psozny Wiatr

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	12.5 %
Boil	Centennial	15 g	20 min	9.7 %
Aroma (end of boil)	Centennial	25 g	7 min	9.7 %
Whirlpool	Centennial	10 g	0 min	9.7 %
Whirlpool	Sorachi Ace	10 g	0 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	fermentis